



## ARROYO SECO 2019 CHARDONNAY

### ***Bright. Crisp. Exotic.***

*"Aromas of lemon, GRILLED PEACH, and oyster shell are complemented by flavor of apricot, key lime, and PAPAYA. On the palate, the wine offers a rich mouthfeel and and BALANCED acidity."*

CRAIG McALLISTER, WINEMAKER



### THE STATS:

Appellation:	Monterey
Composition:	100% Chardonnay
Type of Oak:	100% French oak; 27% new
Time in Barrel:	9 months
Alcohol:	14.2%
T.A.:	5.5g/L
pH:	3.58

Our original name, La Crema Vinera, means "best of the vine," setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We're continually exploring these very special regions—passionate in our belief that they make uniquely expressive and elegant wines.

### A REMARKABLE PLACE

The Arroyo Seco Chardonnay is sourced from two vineyards in the heart of the Arroyo Seco AVA where daily wind and cooling fog lengthen the growing season and extend hang-time. Arroyo Seco's cool climate forces the grapes to spend more time on the vine which allows a diverse spectrum of flavors and aromas to develop. The two vineyards sites feature free-draining sandy loam and alluvium soils that help produce this decidedly rich and layered wine.

***It's one of the world's best cool-climate appellations.  
It's a place for La Crema.***

### EXCEPTIONAL GRAPES

The 2019 growing season in the Arroyo Seco was relatively cool. Persistent fog and overcast skies slowed growth early in the growing season, and Summer temperatures were mild, continuing the traditional conditions observed in 2018. Fruit set nicely, and early indications for an average-sized crop load proved true. Ripening proceeded slowly and allowed the grapes to develop rich and concentrated flavors while retaining vibrant and juicy acidity. The Arroyo Seco Chardonnay harvest began on September 30th, when flavors, acids, and sugars were perfectly harmonious.

### ARTISAN WINEMAKING

***Our boutique, hands-on techniques continued into the winery.***

The grapes were gently picked in the cool of the morning and whole-cluster pressed. Once the fruit was pressed, the juice settled overnight before being racked to French oak barrels. Fermentation was completed in barrel and lees were stirred occasionally for increased texture development. The wine underwent full malolactic fermentation and aged in barrel without racking for a minimum of 9 months before final bottling.

***Each sip says Arroyo Seco. Smooth and elegant. Bright and exotic. Fresh. Spicy. And just a little wild.***